Olive Garden
ITALIAN KITCHEN

Wine

ENJOY MORE WITH A GRANDE POUR!
Upgrade to a glass and a half for just 3.00 more. It's a great value!

MAKE IT A GRANDE POUR

WHITE	GLASS (6 OZ)	GLASS AND A HALF (9 OZ)	BOTTLE 4 GLASSES (750 ML)
Moscato			
Primo Amore, Italy	10.00	13.00	22.50
Castello del Poggio, Italy	11.00	14.00	38.00
Pink Moscato Blend			
Confetti, Italy	11.50	14.50	22.50
Riesling			
Chateau Ste. Michelle, Washington	9.75	12.75	34.00
Sparkling Prosecco			
Maschio, Italy	9.50	12.50	35.50
Pinot Grigio			
Cavit, Italy	10.50	13.50	36.50
Sauvignon Blanc			
Starborough, New Zealand	11.50	14.50	40.00
Chardonnay			
Chateau Ste. Michelle, Washington	12.75	15.75	44.50
RED			
Sweet Red Roscato			
Rosso Dolce, Italy	10.25	13.25	22.50
Pinot Noir			
Meiomi, California	13.75	16.75	40.00
Merlot			
Beringer, California	11.00	14.00	38.00
Red Blend			
Porta Vita, Italy	8.50	11.50	25.00
Chianti Classico			
Rocca delle Macie, Italy	12.75	15.75	40.00
Cabernet			
Robert Mondavi Private Selection, California	11.00	14.00	38.00

Featured $22.50 Wines by the Bottle

Sweet Red Roscato Rosso Dolce, Italy
10.25 glass 22.50 bottle

Pink Moscato Blend Confetti, Italy
11.50 glass 22.50 bottle

Moscato Primo Amore, Italy
10.00 glass 22.50 bottle

$7 Take Home Entrées

Freshly prepared then chilled to enjoy at a later time

Purchase any Entrée then Take home one of these classics for just $7

SPAGHETTI WITH MEAT SAUCE**

FETTUCCINE ALFREDO

FIVE CHEESE ZITI AL FORNO

Dine-in only. No substitutions please.
$7 Take Home entrées do not include soup, salad or breadsticks.
Limited to five $7 Take Homes per entrée. Take Home entrées are freshly prepared then chilled so they are ready to take home.

Appetizers

Calamari
Lightly breaded and fried. Served with marinara and spicy ranch. 13.79

Fried Mozzarella
Fried mozzarella cheese, served with marinara sauce. 10.99

Lasagna Fritta NEW RECIPE
Parmesan breaded lasagna, served with alfredo and meat sauces.** 12.99

Classic Shrimp Scampi Fritta
Lightly breaded, fried and tossed in our signature scampi sauce. 13.49

Stuffed Ziti Fritta
Crispy fried ziti filled with five cheeses. 10.49

Spinach-Artichoke Dip
A blend of spinach, artichokes and five cheeses served with flatbread crisps. 12.49

Dipping Sauces for Breadsticks
Homemade marinara, alfredo or five cheese marinara.
Large 8.49 Regular 4.99

NEW **Chicken Scampi Fritta**
Lightly breaded chicken tenders, fried and tossed in our signature scampi sauce. 12.99

Soups & Salad

Unlimited Soup, Salad & Breadsticks
Our famous house salad, breadsticks and your choice of homemade soup. 14.99

Pasta e Fagioli White and red beans, ground beef, tomatoes and tubetti pasta in a savoury broth.

Zuppa Toscana Spicy Italian sausage, kale and potatoes in a creamy broth.

Minestrone Fresh vegetables, beans and pasta in a light tomato broth.

Chicken & Gnocchi A creamy soup made with roasted chicken, Italian dumplings and spinach.

Dinner Entrées

Tour of Italy
Chicken Parmigiana, Lasagna Classico and our signature Fettuccine Alfredo.** 25.99

Chicken Parmigiana
A classic with our homemade marinara and a side of spaghetti. 22.99

Eggplant Parmigiana
Hand-breaded eggplant, lightly fried and topped with marinara and melted mozzarella. Served with a side of spaghetti. 18.29

Lasagna Classico
Layers of pasta, parmesan, mozzarella, pecorino romano and our homemade meat sauce.** 19.79

Grilled Chicken Margherita
Topped with tomatoes, mozzarella, basil pesto and a lemon garlic sauce. Served with parmesan garlic broccoli. 23.49

Five Cheese Ziti al Forno
A baked blend of Italian cheeses, pasta and our signature five cheese marinara. 17.79

Shrimp Scampi
Shrimp sautéed in a garlic sauce, tossed with asparagus, tomatoes and angel hair. 23.79

Chicken Scampi
Bell peppers and red onions sautéed with chicken in a creamy scampi sauce, over angel hair. 23.79

Herb-Grilled Salmon
Filet grilled to perfection and topped with garlic herb butter. Served with steamed asparagus. 25.79

Chicken & Shrimp Carbonara
Spaghetti tossed in a creamy sauce with bacon and roasted red peppers. 25.29

NEW **Chicken Marsala**
Lightly floured grilled chicken breasts topped with savory mushroom and marsala wine sauce. Served with a side of fettuccine alfredo. 23.49

Italian Feast
Choose three of the following Italian specialties and create your own personal feast: Lasagna Classico**, Cheese Ravioli**, Fettuccini Alfredo, Chicken Parmigiana, Spaghetti with Meat Sauce** or Marinara. 25.99

STUFFED PASTAS

Asiago Tortelloni Alfredo with Grilled Chicken
Asiago cheese-filled tortelloni baked in alfredo with a blend of Italian cheeses and toasted breadcrumbs, topped with sliced grilled chicken. 25.49

Cheese Ravioli
Topped with melted mozzarella and your choice of marinara or meat sauce.** 18.29

Giant Cheese Stuffed Shells
Five shells filled with four-cheeses and topped with marinara and alfredo. 18.99
Add Grilled Chicken 4.99
Add Sautéed Shrimp 5.79

AMAZING ALFREDOS

Made from scratch with simple ingredients like parmesan, cream, garlic & butter.

Fettuccine Alfredo
Our signature sauce is made fresh every morning. Served over fettuccine. 18.99

Seafood Alfredo
Fettuccine alfredo tossed with sautéed shrimp and scallops. 24.99

Shrimp Alfredo
Fettuccine alfredo tossed with sautéed shrimp. 24.29

Chicken Alfredo
Sliced grilled chicken and our signature alfredo sauce over fettuccine. 23.79

Steak Alfredo*
Grilled 6 oz sirloin topped with garlic herb butter. Served with a side of fettuccine alfredo. 23.99

Create Your Own Pasta - Starting at $16.99

Our kitchen. Your creation. Pasta just the way you want it!

CHOOSE A PASTA

Spaghetti (V)
Rigatoni (V)
Angel Hair (V)
Gluten-Free Rotini (G) (V)

CHOOSE A SAUCE

Traditional Marinara (G) (V)
Five Cheese Marinara (V)
Creamy Mushroom (V)
Meat Sauce** (G)

ADD A TOPPING (additional price)

Meatballs (3) +4.29
Italian Sausage (G) +4.29
Crispy Chicken Fritta +4.79
Grilled Chicken (G) +4.99
Sautéed Shrimp (G) +5.79

(V) Vegetarian Options
(G) Made without gluten-containing ingredients. May not meet the definition of "gluten-free" because gluten-containing ingredients are prepared in our kitchen.

*CONTAIN (OR MAY CONTAIN) RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

Before placing your order, please inform us if a person in your party has a food allergy. Not all ingredients are listed in the menu.

**Our meat sauces include pan-seared beef and Italian sausage.

Our prices do not include any PST or GST.

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Beer

DRAFT SELECTIONS

Belgian Moon
14 oz 8.00 or 17 oz 9.00

Bud Light
14 oz 4.75 or 17 oz 7.75

PLEASE ASK YOUR SERVER ABOUT OUR OTHER DRAFT BEER SELECTIONS

DOMESTIC BOTTLED BEERS 7.00

Kokanee
Labatt Blue
Coors Light
Budweiser
Molson Canadian

IMPORT & SPECIALTY 8.00

Modelo Especial
Corona
Stella Artois
Heineken
Peroni

Sangrias

Green Apple Moscato Sangria
Chilled moscato blended with Granny Smith apple purée and a splash of pineapple juice.
Pitcher (16 oz, serves 4) 29.00 Glass (4 oz) 8.00

Watermelon Moscato Sangria
Chilled moscato blended with watermelon and a splash of ginger ale.
Pitcher (16 oz, serves 4) 29.00 Glass (4 oz) 8.00

Berry Sangria
A blend of red wine, fresh fruit and a splash of fruit juices.
Pitcher (16 oz, serves 4) 29.00 Glass (4 oz) 8.00

FEATURED COCKTAILS

(Ask you server about other great cocktails from our full bar)

Italian Margarita (2.75 oz)
Inspired by the flavours of Italy, our Margarita is made with Jose Cuervo Especial Silver tequila, triple sec, and topped with amaretto, a sweet Italian liqueur. 9.00
UPGRADE TO PREMIUM WITH 1800 SILVER - $2.75

NEW **Italian Rum Punch (2 oz)**
An Italian-twist on a favourite. The perfect blend of Bacardi Silver rum, amaretto and strawberry-passion fruit. 7.50

Spiked Strawberry Lemonade (1.25 oz)
Strawberry-passion fruit lemonade with Smirnoff vodka, fresh mint and strawberries. 7.00

NEW **Peach Bellini (5 oz)**
Originating in Italy, a refreshing mixture of sparkling prosecco and peach purée. 9.50

NEW **Strawberry Bellini (5 oz)**
Known in Italy as a Rossini, a refreshing blend of sparkling prosecco and strawberry purée. 9.50

NEW **Amaretto Sour (1.5 oz)**
The perfect combination made up of amaretto, a sweet Italian liqueur, and sour mix. 7.00

NEW **Blue Amalfi (1.75 oz)**
A refreshing mix of Lemonade, Blue Curacao and Smirnoff vodka, inspired by the vibrant blue waters of Italy's Amalfi coast. 7.50

Weekday Lunch
(11-3 P.M. Monday-Friday)

Unlimited Soup, Salad & Breadsticks

Your choice of unlimited homemade soup served with famous house salad and hot breadsticks.
Weekday Lunch Special 12.99

Lunch-Sized Favourites

$11.50

Spaghetti
with marinara
with meat sauce**

Fettuccine Alfredo
Our signature sauce is made fresh every morning. Served over fettuccine.

Eggplant Parmigiana
Served with a side of spaghetti.

$13.50

Cheese Ravioli
with marinara
with meat sauce**

Spaghetti & Meatballs (2)
with meat sauce**

Five Cheese Ziti al Forno
A baked blend of Italian cheeses, pasta and five cheese marinara.

$15.50

Lasagna Classico**
Layers of pasta, Italian cheeses and our homemade meat sauce.

Chicken Parmigiana
Served with a side of spaghetti.

Shrimp Scampi
Shrimp sautéed in garlic sauce, tossed with asparagus, tomatoes and angel hair.

Beverages (non-alcoholic)

REFRESHING FAVOURITES *(unlimited refills)*

Lemonade Raspberry or Classic
Iced Tea
Raspberry Iced Tea
Bellini Peach-Raspberry Iced Tea

FOUNTAIN DRINKS *(unlimited refills)*

HANDCRAFTED

Strawberry-Passion Fruit Limonata A refreshing blend of lemonade and sparkling water. 4.75

ITALIAN BOTTLED WATER

Acqua Panna Spring or San Pellegrino Sparkling 4.75

BOTTLED SODA

Dad's Root Beer 3.50

COFFEE

Iced Coffee Sweetened and blended with milk. Choose vanilla, caramel or traditional. 4.25
Lavazza Espresso 4.50
Cappuccino 5.00
Hot Coffee or Tea 3.35

Desserts

Tiramisu
Creamy custard and sweet cocoa over espresso-soaked ladyfingers. 9.29

Black Tie Mousse Cake
Chocolate cake, dark chocolate cheesecake and creamy custard with icing. 9.29

Warm Italian Doughnuts
Fried doughnuts tossed in vanilla sugar. Served with raspberry or chocolate sauce. 9.29

Sicilian Cheesecake
Ricotta cheesecake with a shortbread cookie crust, topped with seasonal strawberry sauce. 9.29

Dolcini
Chocolate Mousse or Strawberry White Chocolate.
Select Three 10.49 Each 3.99

Chocolate Brownie Lasagna
Eight layers of rich, fudgy brownie and sweet vanilla cream cheese frosting, with a chocolate drizzle. 9.49

Our prices do not include any PST or GST.
When sharing an entrée and salad or soup, there will be an additional charge for salad and soup refills.
Not all menu items are available for To Go.

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